LIQUICOM

- 1. For sanitation of dishes, glassware, cooking utensils, silverware, bottles, etc. Clean with a sanitizing wash made with liquid oz. of LIQUICOM and 2 gals. water. AIR DRY, DO NOT USE TOWEL.
- 2. General disinfection of inanimate objects: hospital wards, sick-rooms, operation rooms, refrigerators, lavatories, floors, etc. Add 2½ oz. Liquicom to 1 gallon of water (800 p.p.m.) to previously cleaned surfaces. Add 3½ oz. to 1 gallon (1000 p.p.m.) for porous surfaces and surfaces difficult to clean.
- 3. Sanitation of milk cans and misc. dairy equipment. Clean with LIQUICOM as in part 1. Rinse thoroughly, then immerse in LIQUICOM diluted 1½ oz. to 2 gals. of water. Milk cans and other equipment. Clean with LIQUICOM as in part 1. Rinse thoroughly, then immerse in LIQUICOM diluted 1½ cz. to 2 gals. water. Milk cans and other equipment should be air-dried. The disinfectant at the same dilution is also recommended as a flank and udder sanitizer prior to milking.

Rinse thoroughly with potable water before milking.

SOLD BY

ARTHUR F. SCHULTZ COMPANY



18th at Holland

15/2

Phone 4-8171

Erie, Penna.

LIQUICOM

DETERGENT SANITIZER

ACTIVE INGREDIENTS:

Para-diisobutylphenoxyethoxyethyl dimethyl benzyl
ammonium chloride
INACTIVE INGREDIENTS:
96°

* Includes 81200 alkylated aryl ether alcohol.

Phenol Coef. S. typhosa 11 (A.O.A.C. Method) S. aureus 16

Net Contents - 1 Gallon

Non-irritating in use dilution.

CAUTION: KEEP OUT OF THE REACH OF CHILDREN.
SEE SIDE PANEL FOR PRECAUTIONS

LIQUICOM

LIQUICOM — The modern germicide and sanitizing agent for public eating and drinking utensils. LIQUICOM reduces bacteria count of levels far below those of Health Dept. requirements.

LIQUICOM is the superior germicide and sanitizer agent for dishes, silver, food utensils, towels, dish cloths, coffee urns, refrigerators, steam tables, bars, etc.

For: Hospitals, Sickrooms, Dairies, Lavatories, Shower Rooms, Floors, Restaurants, and Refrigerators.

CAUTION:

Avoid contact with skin and eyes. Do not use in conjunction with soap or other detergents.

Avoid contamination of foods.

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